

In the Claims:

1. – 19. (Cancelled)

20. (Currently amended) A method for alcoholic fermentation, said method comprising employing in said fermentation at least two, different microorganisms:

a)1) a fermentation micro-organism; and

b)2) at least one mineral-rich or mineral-enriched yeast;

wherein said mineral-rich or mineral-enriched yeast provides a nutrient source for said fermentation.

21. (Previously presented) The method of claim 20, wherein said mineral-rich or mineral-enriched yeast is selected from the group consisting of the *Saccharomyces* genus and the *Kluyveromyces* genus.

22. (Previously presented) The method of claims 20 or 21, wherein said mineral-rich or mineral-enriched yeast is obtained by adding 1,000 to 200,000 ppm of a salt of a mineral to a live culture of a yeast, wherein said ppm is measured relative to the dry weight of said yeast, at a temperature of 4°C to 40°C, and at a pH of between 3.5 to 7.0, for a time of 1 hour to 24 hours, wherein said yeast incorporates said mineral.

23. (Previously presented) The method of claim 22, wherein said temperature is from 25°C to 32°C.

24. (Previously presented) The method of claim 22, wherein said pH is from 4.6 to 6.6.

25. (Previously presented) The method of claim 22, wherein said time is from 2 hours to 16 hours.

26. (Previously presented) The method of claim 22, wherein said salt is selected from the group consisting of acetate, caprylate, carbonate, chloride, chromate, gluconate, iodate, lactate, oleate, oxide, perchlorate, peroxide, phosphate, salicylate, sulphate, sulphide, tartarate, and valerate.

27. (Previously presented) The method of claim 22, wherein said yeast incorporates said mineral by absorption, adsorption, or both.

28. (Previously presented) The method of claim 22, wherein said mineral is a metal that is capable of altering the metabolism of said fermentation.

29. (Previously presented) The method of claim 22, wherein said mineral is selected from the group consisting of zinc, magnesium, and manganese.

30. (Previously presented) The method of claim 22, wherein the concentration of said mineral in said mineral-rich or mineral-enriched yeast ranges from 1,000 to 200,000 ppm.

31. (Previously presented) The method of claim 22, wherein said mineral-rich or mineral-enriched yeast is selected from the group consisting of live yeast and dead yeast.

32. (Previously presented) The method of claim 22, wherein said mineral-rich or mineral-enriched yeast is in a form selected from the group consisting of a dry form, a liquid form, a frozen form, a freeze-dried form, a paste, and a powder.

33. (Previously presented) The method of claim 22, wherein said mineral-rich or enriched yeast is added directly to at least one step in said fermentation.

34. (Previously presented) The method of claim 22, wherein said mineral-rich or enriched yeast is added directly to at least one vessel selected from the group consisting of a fermenter, a boiling vessel, any vessel between the two, a fermentation micro-organism-holding vessel, and a fermentation micro-organism propagating vessel.

35. (Previously presented) The method of claim 22, wherein said yeast is used at such a quantity and/or at such a concentration of said mineral that it leads to an increase of at least 0.05 ppm of the mineral content of the substrate of said fermentation.

36. (Previously presented) The method of claim 22, wherein said alcoholic fermentation leads to the production of beer.
37. (Previously presented) The method of claim 22, wherein said alcoholic fermentation is selected from the group consisting of cereal-, fruit-, sugar-, and honey-based fermentation.
38. (Previously presented) The method of claim 22, wherein said fermentation leads to the production of an alcohol selected from the group consisting of whisky, sake, wine, brandy, cider, fruit wines, mead, rum, tequila, industrial alcohol, and potable alcohol.
39. (Currently Amended) A fermentation composition comprising at least two, different microorganisms: (1) a fermentation micro-organism and (2) at least one mineral-rich or mineral-enriched yeast, wherein said mineral is a divalent metal, which is provided by the yeast to the fermentation micro-organism in an effective amount for alcoholic fermentation.
40. (Not entered)

41. (Previously presented) The fermentation composition of claim 39, wherein the divalent metal is zinc.